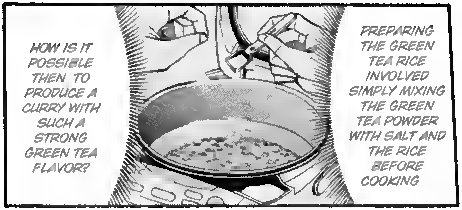
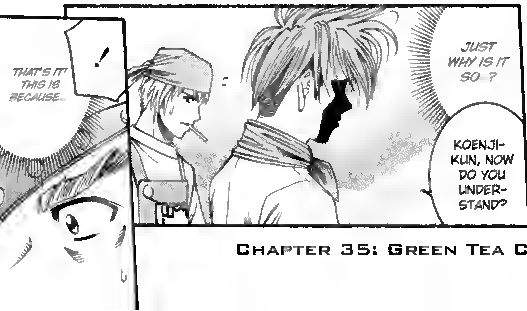
THIS... THIS IS...
GREEN TEA?!


HOW IS IT POSSIBLE THEN TO PRODUCE A CURRY WITH SUCH A STRONG GREEN TEA FLAVOR?
PREPARING THE GREEN TEA RICE INVOLVED SIMPLY MIXING THE GREEN TEA POWDER WITH SALT AND THE RICE BEFORE COOKING

HOWEVER, WHY IS IT THAT CURRY AND GREEN TEA COMPLEMENT EACH OTHER SO WELL..?
INDEED IT IS


!
THAT'S IT! THIS IS BECAUSE...
JUST WHY IS IT SO..?
KOENJI-KUN, NOW DO YOU UNDER-STAND?

Chapter 35. Green Tea Curry vs. Leek Curry

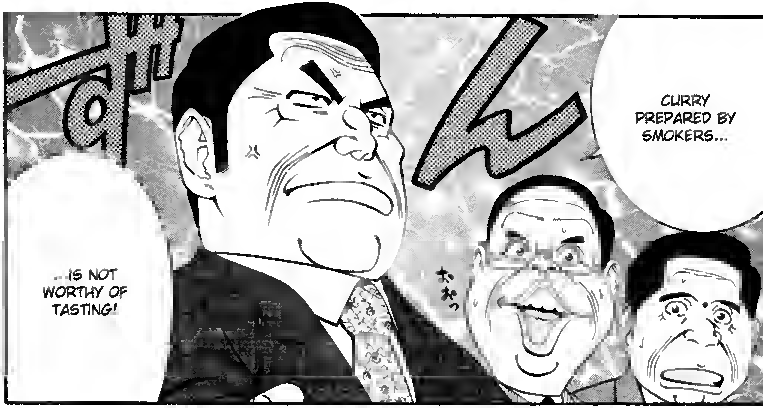
GREEN TEA AND DAIRY PRODUCTS HAVE ALWAYS GONE WELL TOGETHER!
THAT'S WHY GREEN TEA ICE CREAM AND GREEN TEA MILK ARE SO COMMON!
YOU COULD CALL IT A GREEN TEA PILAF!
WITH BUTTER AS A COVER FOR THE STRONG TASTE OF GREEN TEA AFTER MIXING WITH CURRY THE TASTE BECOMES MORE OUTSTANDING!
SO BUTTER WAS MIXED IN WITH THE GREEN TEA POWDER AND RICE WHILE COOKING?!
NEXT IS TEAM KOENJI-UDOU'S CURRY
SHIINA TOORU
WHA...
!?
WHAT?!
...TRULY IS A TERRIFYING MAN...

LEEKS?!
THESE ARE...

.....
.....
THEY'RE SHREDDED LEEKS RIGHT?

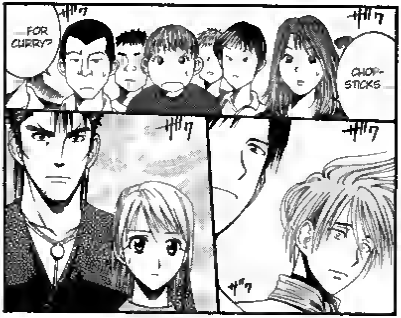
HAHAH! HAHAHAH!
THERE ARE LIMITS TO A JOKE!
IF IT WAS CURRY UDON, THEN MAYBE
BUT I'VE NEVER HEARD OF MIXING CURRY RICE WITH LEEKS!
AHAHA! WHAT A JOKE!
YOU DIDN'T KNOW WHAT TO DO WITH THE LEEKS, SO YOU JUST PUT THEM ON TOP?!
FORGET IT, KANAMORI
FOR THE TIME BEING, LET'S JUST TASTE IT
NO!
!
THERE'S ABSOLUTELY NO NEED...
...TO EVEN TRY IT!

EH?
THIS WAS PREPARED BY YOU?


...IS NOT WORTHY OF TASTING!
CURRY PREPARED BY SMOKERS...

WHAT?!
THIS ISN'T A CIGARETTE!
HEY OLD MAN, LISTEN TO ME!
AT THE VERY LEAST NOT SMOKE WHILE COOKING
THAT'S WHY
CHEFS SHOULD NEVER SMOKE IN THE FIRST PLACE!
THIS IS
HOW CAN SMOKERS EVEN TASTE THE FOOD?!
NO, UHH
EH?

THIS IS A STICK OF CINNAMON, A SPICE COMMONLY USED TO PREPARE DESSERTS AND CURRY.
IT HAS GREAT MEDICINAL VALUE. IS OCCASIONALLY USED AS A CURE-ALL FOR INTERNAL AILMENTS.
.....
AND HAS MANY BENEFITS FOR YOUR GASTROINTESTINAL SYSTEM.
HEH
AH...
I LIKE THE TASTE, SO I LIKE TO SUCK ON IT WHEN I'M TRYING TO CONCENTRATE...
MM.
WELL THEN, SHALL WE TRY IT?
EXCUSE ME, BUT WHY IS THERE NO SPOON?
IT'S RIGHT IN FRONT OF YOU!
EH? WHERE?
SORRY FOR CAUSING ALL THE CONFUSION...


...FOR CURRY?
CHOP-STICKS...

USING CHOPSTICKS TO EAT CURRY?
CHOP-STICKS?

USING CHOPSTICKS ISN'T THAT DIFFICULT, SO PLEASE GIVE IT A TRY.

MM.

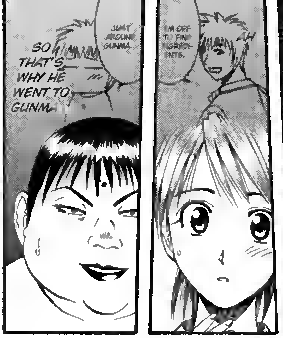
IT'S SAID TO BE THE GREATEST DIFFERENCE BETWEEN JAPANESE AND INDIAN CURRY SINCE JAPANESE CURRY USES STARCH, IT'S STICKIER, SO CHOPSTICKS ARE MORE SUITABLE
CORRECT THE JAPANESE USED TO EAT CURRY WITH CHOPSTICKS, RIGHT?
SINCE INDIAN CURRY IS MORE WATERY, CHOPSTICKS CAN'T BE USED.
COOKING

AND YOU CAN PICK IT UP SO EASILY!
USING CHOPSTICKS REALLY ISN'T A PROBLEM!
AH!
BENEATH THE THICK LAYER OF LEEK IS THE GOLDEN BROWN SAUCE!
AH!
IT'S FLOWING OUT! IT'S FLOWING OUT!
WELL THEN...
MM...
AH...
THIS IS...
HEH...

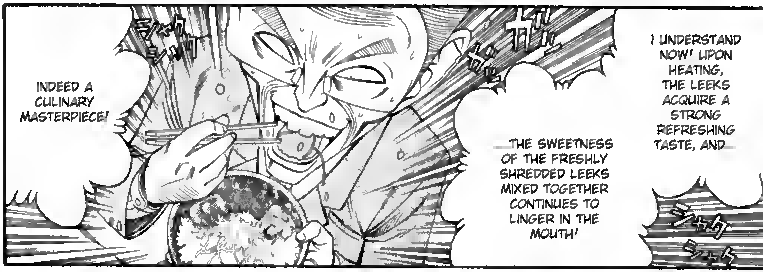
LEEKS!
MELTING IN MY MOUTH!
MELTING!
MEL...
MEL...
WHAT?!

JUST WHAT KIND OF LEEKS ARE THESE?!
WITH A LIGHT, STINGING SPICINESS!
AND THE LEEKS ARE ALSO CRUNCHY AND HAVE A GREAT TEXTURE!
AND THE SWEET AND LIGHT FLAVOR CONTINUES TO LINGER!
THE SWEET LEEKS COMPLETELY MELTED INSIDE MY MOUTH!
THIS IS...

AH...
THIS!
COOKING
THIS SHORT AND FAT LEEK IS...
A SPECIAL TYPE OF PRODUCE FROM THE GUNMA PREFECTURE KNOWN AS THE "PRINCE OF LEEKS..."
ALSO KNOWN AS SHIMONITA LEEKS!
SHIMONITA LEEKS?!
CORRECT!

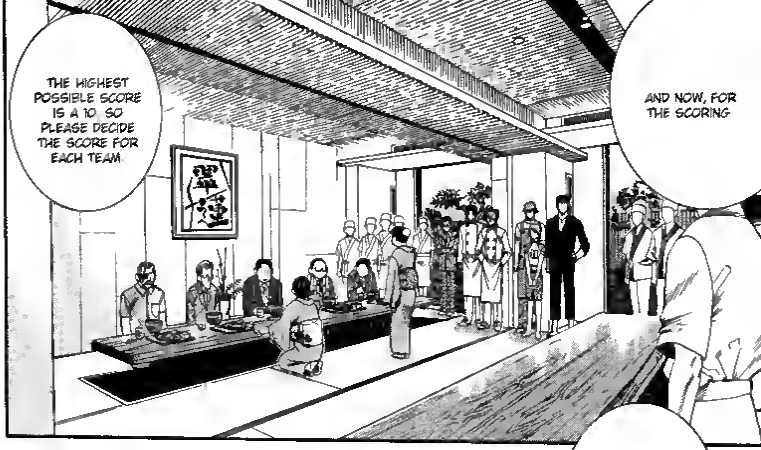


SHIMONITA LEEKS, ALSO KNOWN AS THE PRINCE OF LEEKS, IS ONE OF GUNMA PREFECTURE'S SPECIAL PRODUCTS. WITH ITS SPECIAL SHORT AND STOCKY SHAPE AND ITS SPECIAL CRUNCHY TEXTURE, IT IS FAMOUS FOR ITS UNIQUE TASTE. IN PARTICULAR, UPON HEATING, IT BECOMES EVEN MORE FRESH TASTING. WHEN TRANSPLANTED TO OTHER REGIONS, IT CANNOT PRODUCE THIS TASTE, A SPECIAL PROPERTY OF THIS TYPE OF ONION.


INDEED A CULINARY MASTERPIECE!
THE SWEETNESS OF THE FRESHLY SHREDDED LEEKS MIXED TOGETHER CONTINUES TO LINGER IN THE MOUTH!
I UNDERSTAND NOW! UPON HEATING, THE LEEKS ACQUIRE A STRONG REFRESHING TASTE, AND

MMM!
THIS
THIS THING
INDEED, WHAT A GREAT TASTE!
AHH
THE MEAT'S JUICE IS OVERFLOWING!
THE PORK IS ALSO VERY DELICIOUS! THE MEAT'S TEXTURE IS EXCEEDINGLY SMOOTH!
NO WORDS CAN DESCRIBE JUST HOW GREAT THIS CURRY IS!
THE CURRY IS FILLED WITH THE STRONG TASTE OF THE SPICES!

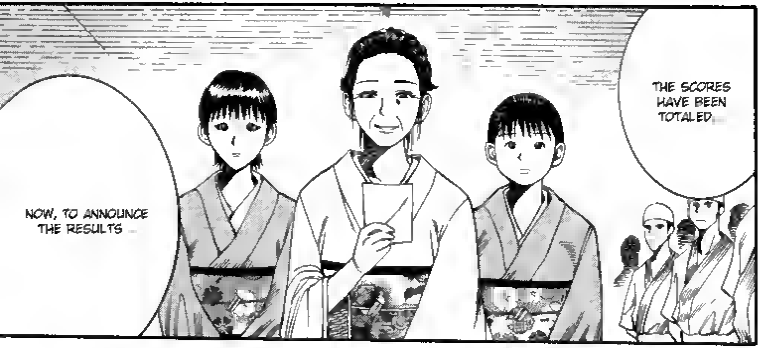
UGH
DAMN
.....


THE HIGHEST POSSIBLE SCORE IS A 10. SO PLEASE DECIDE THE SCORE FOR EACH TEAM.
AND NOW, FOR THE SCORING

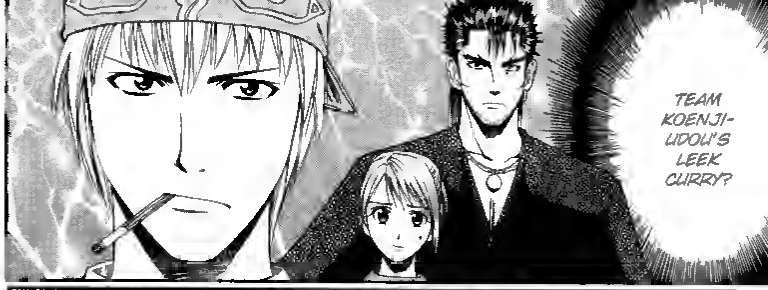
.....
BETWEEN THE FIVE JUDGES THE TEAM WITH THE HIGHEST TOTAL SCORE WINS

.....
.....
PLEASE

……


THE SCORES HAVE BEEN TOTALED.
NOW, TO ANNOUNCE THE RESULTS…

WHICH SIDE…
…WILL BE THE WINNER…!?
IT'S OUR VICTORY!
THERE'S NO WAY WE CAN LOSE!



GREEN TEA CURRY

INGREDIENTS

3 SCOOPS RICE
SUITABLE AMOUNT GREEN TEA POWDER BUTTER SALT

PORK CURRY
1 MEDIUM ONION
1-2 PIECES CINNAMON LEAF
1/2 STICK GRATED CARROT
2 PIECES GRATED GINGER
2 PIECES GRATED GARLIC
1 CUP CURRY POWDER
1 CUP TOMATO
1/2 CUP TOMATO SAUCE
SUITABLE AMOUNT SEASONING
1 PACKET SEASONING POWDER
1 L CHICKEN BROTH
SUITABLE AMOUNT BUTTER

GREEN TEA RICE PREPARATION

1) MELT BUTTER IN POT, ADD MINCED ONION TO STIR-FRY

2) MELT BUTTER IN PAN, ADD GREEN POWDER AND RICE FROM (1) TO STIR FRY

3) ADD MIXTURE TO RICE COOKER, ADD SUITABLE AMOUNT WATER, THEN ADD SALT AND COOK

1) AFTER WASHING RICE DRAIN WATER

2) ADD CINNAMON LEAF AND CONTINUE TO STIR-FRY

3) WHEN ONION TURNS TRANSLUCENT, ADD GRATED CARROTS, GARLIC & GINGER AND CONTINUE TO STIR-FRY

4) CUT FLAME, ADD CURRY POWDER MIX EVENLY

5) HAND SQUEEZE TOMATO JUICE INTO ANOTHER POT, SIMMER WITH WEAK FLAME AND STIR

6) ADD CHICKEN BROTH

7) ADD REMAINDER OF BROTH TO MIXTURE FROM (4) STIR SLOWLY

add broth SLOWLY and gently stir

8) AFTER ADDING TOMATO SAUCE, ADD FRESHLY SQUEEZED TOMATO FROM (6) THROUGH FILTER

9) BOIL MIXTURE FROM (8) UNTIL AROMATIC

10) HEAT UP OIL IN PAN & STIR FRY PORK. SMALL AMOUNTS OF SALT AND PEPPER CAN BE ADDED. ENSURE IT IS WELL MIXED

11) WHEN THE PORK IS SO-SO% DONE, ADD IT INTO MIXTURE OF (9) ADD IN SUITABLE AMOUNT SALT, SEASONING SAUCE AND SEASONING POWDER

12) COOK FOR ANOTHER 30 MINS SERVE TOGETHER WITH GREEN TEA RICE

LEEK CURRY

INGREDIENTS

1 STALK LEEK
SALAD OIL
400-500G PORK
1 MEDIUM ONION
2 MEDIUM POTATOES
1 LARGE CARROT
1/2-1 TSP PARSLEY & ANISE
SUITABLE AMOUNTS GREEN CHILI POWDER BLACK PEPPER POWDER SEASONING LEMON

CURRY
1 MEDIUM ONION
2 PIECES GARLIC
2-3 TBSP BUTTER
1 PIECE (THUMB SIZE) GINGER
1-3 TBPS CURRY POWDER
1 L BROTH
2-3 PIECES CINNAMON LEAF
1/2 MEDIUM APPLE
1 TBSP SEASONING
2 TBSP FLOUR
2 TBSP BUTTER (SEPARATE)
SUITABLE AMOUNT SALT

LEEK PREPARATION

1) CUT STEM INTO 4-5CM SECTIONS, THEN CUT THEM IN HALF

2) REMOVE CORE OF THE STEM

3) REMOVE INTERNAL FILM LAYER

4) FLATTEN AND SLICE STEM INTO THIN STRIPS

5) SOAK PREPARED LEEKS IN WATER FOR 1 DAY

1) LIGHTLY FRY 1/2 OF SLICED LEEKS IN SALAD OIL

2) PLACE FINELY DICED ONION AND GRATED GARLIC IN POT AND STIR-FRY WITH SMALL AMOUNT BUTTER

3) ONCE INGREDIENTS TURN GOLDEN BROWN ADD CURRY POWDER AND CONTINUE TO STIR-FRY

4) WHEN CURRY POWDER IS WELL MIXED IN ADD DICED PORK (BEEF OR LAMB IS ACCEPTABLE) CONTINUE TO STIR-FRY

5) WHEN MEAT IS COMPLETELY COOKED ADD DICED ONION, POTATO, CARROT, & GINGER STIR-FRY UNTIL MIXED

6) ADD BROTH UNTIL ALL INGREDIENTS COVERED ADD CINNAMON LEAVES GENTLY STIR WHILE COOKING

7) WHILE COOKING, ADD GRATED APPLE ADD SEASONING SLOWLY IF UNDISSOLVED LUMPS APPEAR BREAK THEM UP

8) WHEN MEAT AND VEGETABLES ARE COOKING, STIR-FRY SAME AMOUNTS OF BUTTER AND FLOUR TOGETHER, SLOWLY ADD MIXTURE TO CURRY, AVOID LUMPS

9) ADD SALT TO TASTE IF DESIRED, ADD GREEN CHILI POWDER OR BLACK PEPPER POWDER OR SUITABLE SEASONING OR LEMON JUICE TO ADJUST FLAVOR

10) ADD PARSLEY AND ANISE (INDIAN CURRY POWDER CAN BE SUBSTITUTED)

11) SERVE WITH FRESH SCALLIONS AND FRIED SCALLIONS ON TOP

BLEH I ACTUALLY WANTED TO TRY THIS RECIPE TOO, BUT IT WAS LIKE OMGWTFHAX COMPLICATED (THEY BOTH ARE)

WITH A SCORE OF 49 TO 48,
WHICH SIDE IS THE WINNER..?
THE WINNER IS...

ADDICTED TO CURRY

THIS CHAPTER IS BROUGHT TO YOU BY SOLARIS AND YANIME

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華麗なる食卓 (カレー)
~Addicted to curry~